

IN THE CLAIMS:

Please amend the claims, as follows:

Claims 1-7 (canceled).

Claim 8 (new): METHOD TO OBTAIN A MEAT-TYPE FOOD PRODUCT, FOR IMMEDIATE CONSUMPTION OR LATER PREPARATION, PROVIDED WITH MARKING OR ENGRAVING ON THE EXTERNAL SURFACE OF THE FOOD PRODUCT AND FOOD OBTAINED PRODUCT WITH MARKED SURFACE, more specifically dealing with a method (1) to obtain a meat-type food product (2) of any origin, for immediate consumption or later preparation by the consumer characterized by the fact of each product (2) is provided with a mark or engraving (3) made by a calorie-producing equipment (4) over at least one of the external surfaces of said food product, with said marks or engravings (3) being previously electronically programmed according to the type of meat and in a remote way by PLC - Logic Control Panel (P), with said marking or engraving being made so that the indicators (5) (logotype, manufacturing date, validity, lot, references required by government organs, analysis registers carried out in laboratories, etc.) are recognized visually and/or tactile, by the naked eye or identification by an apparatus, on the superficial faces of the said meat (2), with the meat in its package (6) or exhibited for consumption.

Claim 9 (new): THE METHOD according to claim 8, further comprising the stages of:

- a) The meat is cut in slices, and/or pieces brig – medium – small – ground, both in refrigeration state – natural and/or frozen, with the size and thickness being previously determined, depending on the type of meat and the purpose it is destined to;
- b) After stage (a), meat (2) may or may not receive seasoning treatment with different special conventionalities;

- c) After phases "a" and "b", the meat is placed in equipment (E) to receive the cooking, grilling and/or baking, at a temperature that varies from 80° to 240°, depending on the type of meat, its purpose, thickness, state it is in, in order to be cooked and also to create an external cover which varies from the superficial skin up to 10 mm of the meat body, capable of receiving the marking or engraving process and maintain the marking or engraving features intact so that they are not lost with the meat handling or, if not sufficiently cooked, grilled, baked, get lost with the later preparation by the consumer;
- d) After the meat (2) is cooked, grilled and/or baked, it is automatically transferred, without manual contact, to a PLC (logic control panel)-controlled equipment, which identifies the features the product is in according to the type production realized and its purpose, with said PLC recording all meat features and automatically dimensioning the type, size and marking or engraving intensity that will be realized. The meat features also determine how the PLC will identify the process it will carry out, marking or engraving, because the process is alternative;
- e) After receiving the identification process, engraving or marking, the meat is transferred, without human contact, for the packing area, where it is packed in a plastic tray or aluminum pouch-type of package (6), with the package being rigid or flexible depending on the type of meat and the type of engraving or marking received; said packaging may or may not contain internal divisions for separation of accessories such as sauces, vegetables, seasoning;
- f) The packaging receives different treatments: vacuum, gas, atmospheric; nitrogen, in order to maintain the meat features and also the engraving or marking features so that they do not disappear with the later or supplementary preparation to be carried out by the consumer;

- g) With the meat conditioned in the package, with or without internal accessories according to claim 2.e, and having received the ideal-process packaging for the type of meat being packed, the package is hermetically sealed (S) under high pressure, and immediately sterilized in autoclave equipment (A), making the meat ready (2.a) stable at environment temperature, while it remains in this package, maintaining its features for up to 36 months, without the need for refrigeration;
- h) The meat (2.a) will be ready for consumption or later preparation by the final consumer, and can be heated in traditional domestic appliances for that purpose.

Claim 10 (new): METHOD according to claim 8, characterized by the fact that marking or engraving (3) of the identifiers (5) made on the meat (2a) are obtained by calorie-producing equipment (4) of the hyper-heated metal head type sensitive to the features of a meat.

Claim 11 (new): METHOD according to claim 1, characterized by the fact that marking or engraving (3) of the identifiers (5) made over meat faces (2a) are obtained by calorie-producing equipment (4) of the laser-engraving type, electronically regulated with a defined precision according to the type, size and origin of the meat, due to its variation with these features.

Claim 12 (new): METHOD according to claim 1, characterized by the fact that marking or engraving (3) of the identifiers (5) made on meat faces (2a) are obtained by calorie-producing equipment (4) that attend the needs of defining the engraving, engraving tones, forms, text, drawings, information, etc.

Claim 13 (new): A FOOD PRODUCT, MEAT, WITH EXTERNAL SURFACE MARKED OR ENGRAVED, according to claim 1 and preferably characterized by the fact that meat (2) is constituted by different sizes and different origins, such as slices, pieces, ground, small portions of bovine, swine, poultry, fish and other origins.

Claim 14 (new): A FOOD PRODUCT, MEAT, WITH EXTERNAL SURFACE MARKED OR ENGRAVED, according to claim 1, characterized by the fact that the meat (2a) presents marking or engraving (3) produced by calories and in low relief made over at least one of the external surfaces.